

Oven

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Subject to change without notice



SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.

- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.

- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shock-proof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:

- do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
- do not put hot water directly into the appliance;
- do not keep moist dishes and food in the appliance after you finish the cooking.

- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!

- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

Service centre

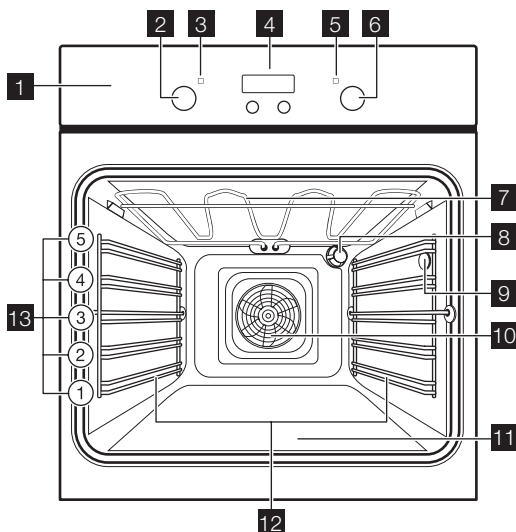
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
 - Disconnect the appliance from the power supply.
 - Cut off the mains cable and discard it.
 - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

General overview



- | | |
|--|---|
| 1 Control panel | 8 Meat probe socket |
| 2 Control knob for the oven functions | 9 Oven lamp |
| 3 Power indicator | 10 Fan and rear wall heating element |
| 4 Display | 11 Bottom heat |
| 5 Temperature indicator | 12 Oven shelf runners, removable |
| 6 Control knob for the temperature | 13 Shelf positions |
| 7 Heating element | |

Oven accessories

• Oven shelf

For cookware, cake tins, roasts.

• Flat baking tray

For cakes and biscuits.

• Deep roasting pan

To bake and roast or as pan to collect fat.

• Meat probe

To measure how far the food is cooked.

BEFORE FIRST USE

Warning! Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Important! Refer to chapter "Care and Cleaning".

Setting the time

- i** The oven operates only after you set the time.



When you connect the appliance to the electrical supply or if there is a power cut, the Time function indicator flashes automatically. Go to the step 2.

1. To change the time press " + " and " - " buttons at the same time until Time indicator flashes.
2. Set time with " + " or " - " buttons.
3. After approximately five seconds, the flashing stops and the display shows the time of day set.

- i** When a time function is on, it is not possible to change current time.

DAILY USE

Warning! Refer to "Safety information" chapter.

- i** To use the oven, push the retractable knob. The knob then comes out.

Switching the Oven On and Off

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.
The power indicator comes on while the oven is in operation.

The temperature indicator comes on while the oven temperature increases.

3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

Oven Functions

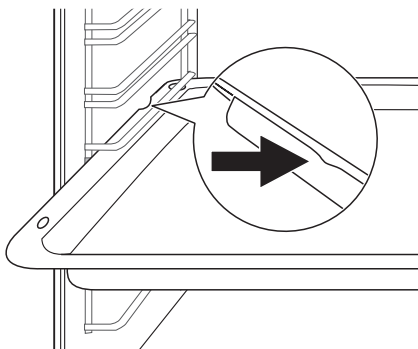
Oven function	Application
 Light	Use this function to light up the oven interior.
 Convection	To bake on a maximum of two oven levels at the same time. Set the oven temperatures (20-40°C) lower than for Conventional. To dry food.

Oven function		Application
==	Conventional	To bake and roast on one oven level.
—	Bottom heat	To bake cakes with crispy or crusty bases and to preserve food.
☼	Defrost	To defrost frozen food.
≡≡	Grill	To grill flat food items in the middle of the grill and to toast.
≡≡	Dual grill	To grill flat food items in large quantities and to toast.
⌋	Convection grilling	To roast larger joints of meat or poultry on one level. Also to gratinate.

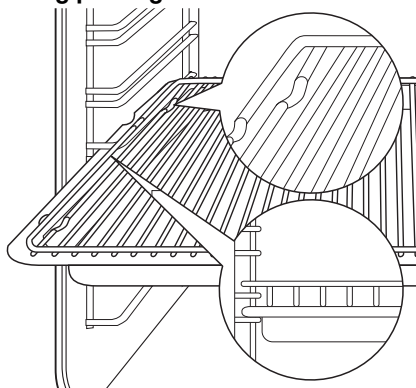
Inserting the oven accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

- i** The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Inserting the oven shelf and deep roasting pan together



Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

Meat probe

Meat probe measures the core temperature of the meat.

There are two temperatures to be set:

- The oven temperature: See Roasting Table
- The core temperature: See Meat probe Table

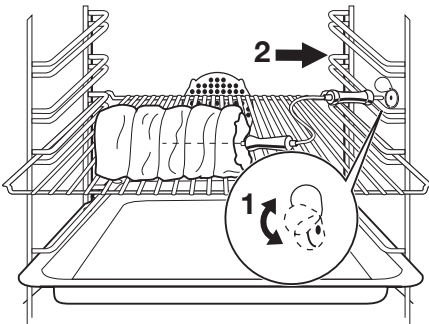
Important! Only use the meat probe supplied or genuine replacement parts

⚠ Warning! The meat probe is hot! Risk of burns! Be careful when you remove the tip and plug of the meat probe.

Using the meat probe:

1. Insert the meat probe plug into the socket in the side wall of the oven. Meat probe indicator  flashes.

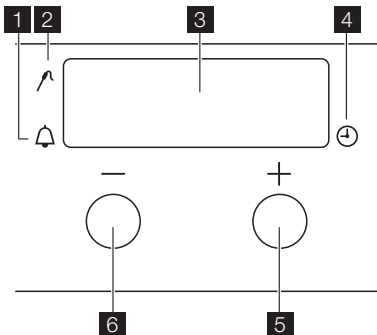
2. Insert the meat probe point in the middle of the meat, as far as it goes.



3. Use "+" or "-" buttons to set the core temperature. You can set the temperature from 30 °C to 99 °C. Refer to values in the table.
4. Use control knobs to set the oven cooking function and temperature.
5. You will hear electronic signal when the meat reaches core temperature. To stop it press any key.
6. Switch off the oven and remove the meat probe.

In case the level of cooking is not satisfactory do above steps once again and set higher core temperature.

Display



- 1 Minute minder indicator
- 2 Meat probe indicator
- 3 Time display
- 4 Time function indicator
- 5 Button "+"
- 6 Button "-"

Minute minder function

- i** This function does not affect oven operation.

Setting the minute minder function

1. Push the + or - button.
2. Set the time with + or - button (maximum time is 2 hours 30 minutes).
3. After 5 seconds the clock starts to count down.
4. When time finishes press any key to switch off the signal.

Cancelling the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button "-" . After some seconds the clock function goes out.

HELPFUL HINTS AND TIPS

- i** The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before.

- Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time Do not set higher temperatures to decrease baking times
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

Baking on one oven level - Baking in tins

Type of baking	Oven function		Level	Temperature (°C)	Time (h:min)
Ring cake or brioche		Convection	1	150 - 160	0:50 - 1:10
Madeira cake/Fruit cakes		Convection	1	140 - 160	1:10 - 1:30
Sponge cake		Convection	1	140	0:25 - 0:40
Sponge cake		Conventional	1	160	0:25 - 0:40
Flan base - short pastry ¹⁾		Convection	3	170-180	0:10 - 0:25
Flan base - sponge mixture		Convection	3	150 - 170	0:20 - 0:25

- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Type of baking	Oven function		Level	Temperature (°C)	Time (h:min)
Apple pie	==	Conventional	1	170 - 190	0:50 - 1:00
Apple pie (2 tins, Ø 20 cm, diagonally off set)	≡	Convection	1	160	1:10 - 1:30
Apple pie (2 tins, Ø 20 cm, diagonally off set)	==	Conventional	1	180	1:10 - 1:30
Savoury flan (e.g. quiche lorraine)	==	Conventional	1	180 - 200	0:30 - 1:10
Curd Cheese Cake	==	Conventional	1	170 - 190	1:00 - 1:30

1) Pre-heat oven

Baking on one oven level - Cakes/pastries/breads on baking trays

Type of baking	Oven function		Level	Temperature (°C)	Time (h:min)
Plaited bread/bread crown	==	Conventional	3	170 - 190	0:30 - 0:40
Christmas stollen ¹⁾	==	Conventional	3	160 - 180	0:40 - 1:00
Bread (rye bread)	==	Conventional	1		
- first of all ¹⁾				250	0:25
- then				160 - 180	0:30 - 1:00
Cream puffs/eclairs ¹⁾	==	Conventional	3	160 - 170	0:15 - 0:30
Swiss roll ¹⁾	==	Conventional	3	180 - 200	0:10 - 0:20
Cake with crumble topping (dry)	≡	Convection	3	150 - 160	0:20 - 0:40
Buttered almond cake/sugar cakes ¹⁾	==	Conventional	3	190 - 210	0:15 - 0:30
Fruit flans (made with yeast dough / sponge mixture) ²⁾	≡	Convection	3	150	0:35 - 0:50
Fruit flans (made with yeast dough / sponge mixture) ²⁾	==	Conventional	3	170	0:35 - 0:50
Fruit flans made with short pastry	==	Conventional	3	170 - 190	0:40 - 1:20
Yeast cakes with delicate toppings (e.g. quark, cream, custard) ¹⁾	==	Conventional	3	190 - 210	0:40 - 1:20
Pizza (with a lot of topping) ¹⁾²⁾	==	Conventional	1	190 - 210	0:30 - 1:00
Pizza (thin crust) ¹⁾	==	Conventional	1	230 - 250	0:10 - 0:25
Unleavened bread	==	Conventional	1	250 - 270	0:08 - 0:15
Tarts (CH)	==	Conventional	1	200- 220	0:35 - 0:50

1) Pre-heat oven

2) Use the deep roasting pan

Biscuits

Type of baking	Oven function		Level	Temperature (°C)	Time (h:min)
Short pastry biscuits		Convection	3	150 - 160	0:06 - 0:20
Short pastry biscuits		Convection	1/3	150 - 160	0:06 - 0:20
Viennese whirls		Convection	3	140	0:20 - 0:30
Viennese whirls		Convection	1/3	140	0:25 - 0:40
Viennese whirls ¹⁾		Conventional	3	160	0:20 - 0:30
Biscuits made with sponge mixture		Convection	3	150 - 160	0:15 - 0:20
Biscuits made with sponge mixture		Convection	1/3	150 - 160	0:15 - 0:20
Pastries made with egg white, meringues		Convection	3	80 - 100	2:00 - 2:30
Macaroons		Convection	3	100 - 120	0:30 - 0:60
Biscuits made with yeast dough		Convection	3	150 - 160	0:20 - 0:40
Puff pastries ¹⁾		Convection	3	170 - 180	0:20 - 0:30
Rolls ¹⁾		Convection	3	160	0:20 - 0:35
Rolls ¹⁾		Conventional	3	180	0:20 - 0:35
Small cakes (20 per tray) ¹⁾		Convection	3	140	0:20 - 0:30
Small cakes (20 per tray) ¹⁾		Convection	1/4	140	0:25 - 0:40
Small cakes (20 per tray) ¹⁾		Conventional	3	170	0:20 - 0:30

1) Pre-heat oven

Table for Bakes and Gratin

Dish	Oven function		Shelf level	Temperature °C	Time Hr : Min
Pasta bake		Conventional	1	180-200	0:45-1:00
Lasagne		Conventional	1	180-200	0:25-0:40
Vegetables au gratin ¹⁾		Convection grilling	1	160-170	0:15-0:30
Baguettes topped with melted cheese ¹⁾		Convection grilling	1	160-170	0:15-0:30
Sweet bakes		Conventional	1	180-200	0:40-0:60
Fish bakes		Conventional	1	180-200	0:30-1:00
Stuffed vegetables		Convection grilling	1	160-170	0:30-1:00

1) preheat the oven

Ready meals

Food to be cooked	Oven function		Shelf level	Temperature °C	Time
Frozen pizza		Conventional	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer
Chips ¹⁾		Convection grilling	3	200-220	refer to instructions of the manufacturer
Baguettes		Conventional	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer
Fruit flans		Conventional	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer

1) Comment: Turn chips 2 or 3 times during cooking

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan (selected models only).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

 The data in the table is for guidance only.

Beef

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Port roast	1 - 1,5 kg		Conventional	1	200 - 250	2:00 - 2:30
Roast beef or fillet						for each cm of thickness
- rare ¹⁾	for each cm of thickness		Convection grilling	1	190 - 200	0:05 - 0:06
- medium	for each cm of thickness		Convection grilling	1	180 - 190	0:06 - 0:08
- well done	for each cm of thickness		Convection grilling	1	170 - 180	0:08 - 0:10

1) preheat the oven

Tips on using the roasting table.

- Roast meat and fish that weighs more than 1 kg .
- Put some water in the roasting tray to prevent meat juices or fat from burning to the pan.
- Turn the meat if it is necessary (after 1/2 - 2/3 of the cooking time).
- For better results, baste large pieces of meat and poultry with the cooking juices several times during the cooking time.
- Stop the oven approximately 10 minutes before the end of roasting time to use the residual heat.

Pork

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Shoulder, neck, ham joint	1 - 1.5 kg		Convection grilling	1	160 - 180	1:30 - 2:00
Chop, spare rib	1 - 1.5 kg		Convection grilling	1	170 - 180	1:00 - 1:30
Meat loaf	750 g - 1 kg		Convection grilling	1	160 - 170	0:45 - 1:00
Porkknuckle (precooked)	750 g - 1 kg		Convection grilling	1	150 - 170	1:30 - 2:00

Veal

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Roast Veal	1 kg		Convection grilling	1	160 - 180	1:30 - 2:00
Knuckle of veal	1,5 -2 kg		Convection grilling	1	160 - 180	2:00 - 2:30

Lamb

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Leg of lamb, roast lamb	1 - 1,5 kg		Convection grilling	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1,5 kg		Convection grilling	1	160 - 180	1:00 - 1:30

Game

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Saddle of hare, leg of hare ¹⁾	up to 1 kg		Conventional	3	220 - 250	0:25 - 0:40
Saddle of venison	1,5 - 2 kg		Conventional	1	210 - 220	1:15 - 1:45
Haunch of venison	1,5 - 2 kg		Conventional	1	200 - 210	1:30 - 2:15

1) preheat the oven

Poultry

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Poultry portions	200 - 250 g each		Convection grilling	1	200 - 220	0:35 - 0:50
Half chicken	400 - 500 g each		Convection grilling	1	190 - 210	0:35 - 0:50
chicken, poulard	1 - 1,5 kg		Convection grilling	1	190 - 210	0:45 - 1:15

Type of meat	Quantity	Oven function		Shel f lev- el	Tempera- ture °C	Time (h:min)
Duck	1.5 - 2 kg		Convection grilling	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg		Convection grilling	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg		Convection grilling	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg		Convection grilling	1	140 - 160	2:30 - 4:00

Fish (steamed)

Type of meat	Quantity	Oven function		Shel f lev- el	Tempera- ture °C	Time (h:min)
Whole fish	1 - 1,5 kg		Conventional	1	210 - 220	0:45 - 1:15

Meat Probe

 To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Beef

Food to be cooked	Meat core temperature in °C
Rib steak or fillet steak rare	45 - 50
Rib steak or fillet steak medium	60 - 65
Rib steak or fillet steak well done	75 - 80

Pork

Food to be cooked	Meat core temperature in °C
Shoulder of pork, ham joint, neck	80 - 82
Chop (saddle), smoked pork loin	75 - 80
Meat loaf	75 - 80

Veal

Food to be cooked	Meat core temperature in °C
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food to be cooked	Meat core temperature in °C
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb, leg of lamb	75 - 80

Game

Food to be cooked	Meat core temperature in °C
Saddle of hare	70 - 75

Food to be cooked	Meat core temperature in °C
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Grilling

Always use the grilling function with maximum temperature setting

Important! Always grill with the oven door closed

- i** Always pre-heat the empty oven with the grill functions for 5 minutes.
- Set the shelf in the shelf level as recommended in the grilling table.

- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

i To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Food to grill	Shelf level	Time	
		1st side	2nd side
Burgers	4	8 - 10 mins.	6 - 8 mins.
Pork fillet	4	10 - 12 mins.	6 - 10 mins.
Sausages	4	8 - 10 mins.	6 - 8 mins.
Filet steaks, veal steaks	4	6 - 7 mins	5 - 6 mins.
Filet of beef, roast beef (approximately 1 kg)	3	10 - 12 mins.	10 - 12 mins.
Toast ¹⁾	3	4 - 6 mins.	3 - 5 mins.
Toast with topping	3	6 - 8 mins.	-----

1) Do not pre-heat

Preserving

- Only use usual preserving jars of the same dimension.
- Do not use jars with twist-off or bayonet type lids and metal tins.
- Use the first shelf level from the bottom.
- Use the baking tray. You can put six 1-litre jars maximum on it.
- Fill all the jars to the same level and close them correctly.
- Put the jars on the shelf, make sure that they do not touch each other.

- Fill approximately 1/2 litre of water into the flat baking tray to have sufficient moisture in the oven.
- When the liquid lightly starts to bubble in the first jars (after about 35-60 minutes with 1 litre jars), switch off the oven or decrease the temperature to 100°C (see table).

i To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Soft fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---
Unripe gooseberries	160 - 170	35 - 45	10 - 15

Stone fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	---
Mixed pickles	160 - 170	50 - 60	15
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in oven when switched off

Drying

- Cover the oven shelves with baking parchment.



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Vegetables

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Beans	60 - 70	3	1 / 4	6 - 8
Peppers (strips)	60 - 70	3	1 / 4	5 - 6
Vegetables for soup	60 - 70	3	1 / 4	5 - 6
Mushrooms	50 - 70	3	1 / 4	6 - 8
Herbs	40 - 50	3	1 / 4	2 - 3

Fruit

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Plums	60 - 70	3	1 / 4	8 - 10
Apricots	60 - 70	3	1 / 4	8 - 10
Apple slices	60 - 70	3	1 / 4	6 - 8
Pears	60 - 70	3	1 / 4	6 - 9

Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Dish	Defrosting time (mins)	Further defrosting time (mins)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	-----
Strawberries, 300g	30-40	10-20	-----
Butter, 250g	30-40	10-15	-----
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	-----

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

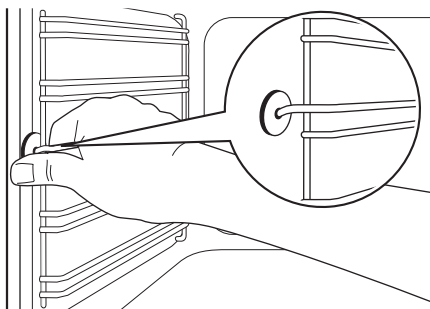
Warning! Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

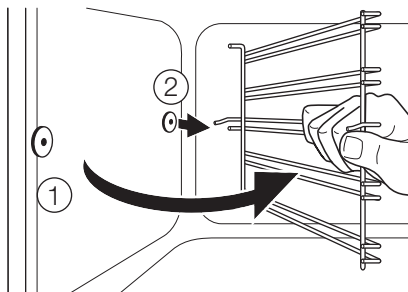
Shelf Support Rails

Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



Installing the shelf support rails

Install the shelf support rails in opposite sequence.

- i** The rounded ends of the shelf support rails must point to the front!

Oven lamp

- !** **Warning!** There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

- i** Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.
Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Important! Use the same oven lamp type.

4. Install the glass cover.

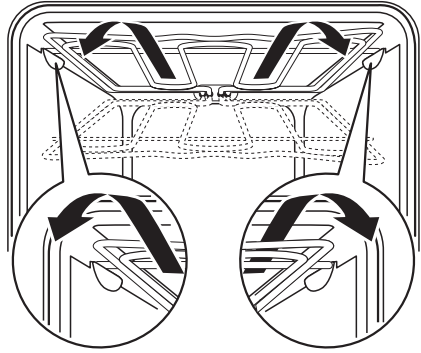
Oven Ceiling

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

- !** **Warning!** Before you fold down the heating element switch off the appliance. Make sure that the appliance is cold.
There is a risk of burns!

Folding down the heating element

1. Remove the shelf support rails.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.
The oven ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

Important! Install the heating element correctly on the two sides above the support on the inner wall of the oven.
2. Insert shelf support rails.

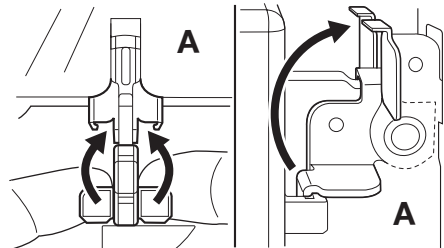
Oven door and glass panels

To clean the oven door remove it.

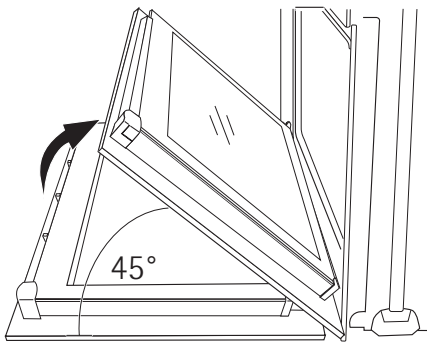
- !** **Caution!** Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Lift up clamping levers (A) on the two door hinges fully.



3. Close the oven door until the first position (angle approx. 45°).



4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.

i Put the oven door with the outer side down on a soft and level surface to prevent scratches.

5. Now you can remove the inner glass panels and clean them.
To install the door follow the procedure in reverse.

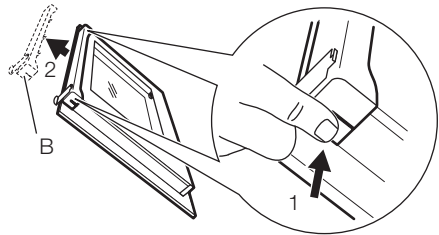
! **Caution!** Be careful with the glass, it can break.

i The oven door has 2, 3 or 4 panels of glass (depends on the model)

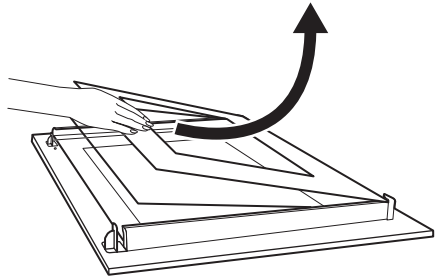
! **Caution!** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing and cleaning the door glasses

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.



3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.
To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

WHAT TO DO IF...

! **Warning!** Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp

Problem	Possible cause	Remedy
F11 appears in the clock display	The meat probe has short circuit or the plug of the meat probe is not tightly in position in the socket	Insert the plug of the meat probe as far as it will go into the socket on the side wall of the oven

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.)
.....

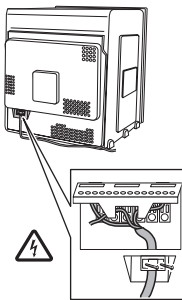
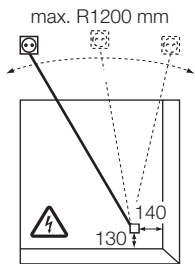
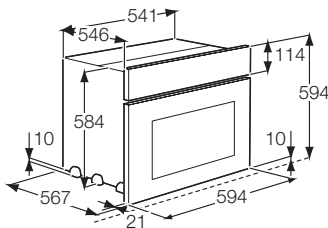
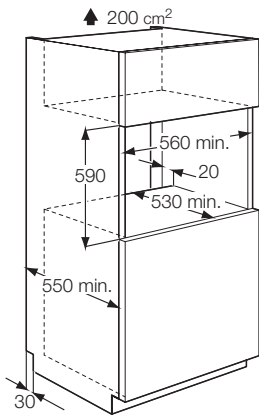
Product number (PNC)
.....

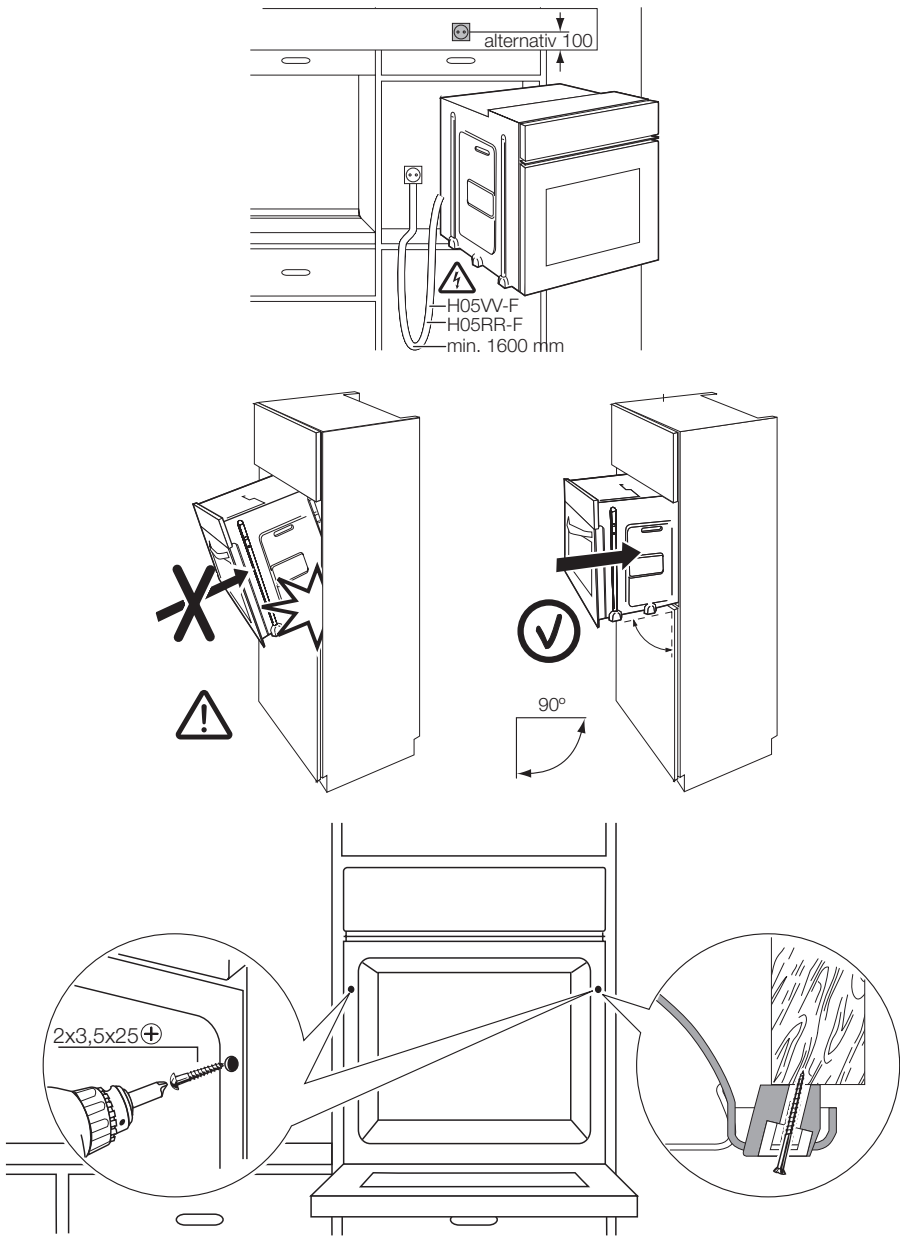
Serial number (S.N.)
.....

INSTALLATION

 **Warning!** Refer to "Safety information" chapter.

Important! The built-in unit must meet the stability requirements of DIN 68930.





ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may

not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical

and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616** (Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.service-force.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if...". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland

Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB European Guarantee: This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour

and parts as exists in your new country of residence for this particular model or range of appliances.

- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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